



MORNING LIBATIONS

Flora Bloody Mary	17
<i>cucumber & jalapeño-infused vodka, spiced tomato juice & pickled vegetables</i>	
Into The Woods	17
<i>vodka, stumptown espresso, luxardo maraschino liqueur, chuckanut coffee liqueur, dark chocolate, scrappy's chocolate bitters</i>	
Mimosa	16
<i>cava or non-alcoholic sparkling wine with choice of orange juice, grapefruit juice, rosemary lemonade or apple cider</i>	

Vitamin C Kombucha Tonic	10
<i>puget sound kombucha with a house made tonic of fresh mint, lime, orange, grapefruit, agave, cayenne, camu camu powder, cardamom & sea salt</i>	
Raspberry-Ginger Nog	10
<i>raspberries, fresh ginger, lime, agave, hemp seeds, coconut water & coconut milk</i>	
Espresso Tonic	14
<i>pathfinder non-alcoholic amaro, stumptown espresso, kina tonic, soda</i>	

STARTERS

Cinnamon Roll	12
<i>topped with cream cheese frosting & maple toasted pecans</i>	
VEGAN, SESAME-FREE, AVAILABLE NUT-FREE	
Mochi Beignets	12
<i>served with mango coulis</i>	
VEGAN, GLUTEN-FREE, NUT-FREE, SESAME-FREE	
Chocolate Croissant Bread Pudding	14
<i>warm flora bakehouse chocolate croissant, callebaut bittersweet chocolate & whipped caramel crème fraîche</i>	
NUT-FREE, SESAME-FREE	

Yam Fries	9
<i>served with cayenne aioli</i>	
VEGAN, GLUTEN-FREE, NUT-FREE, SESAME-FREE	
Flora Bakehouse Buttermilk Biscuit	7
<i>served with seasonal housemade jam</i>	
NUT-FREE, SESAME-FREE	
Flora Bakehouse Sourdough Toast	6.5
<i>served with seasonal housemade jam</i>	
VEGAN, NUT-FREE, SESAME-FREE	

FLORA FAVORITES

Asparagus & Nettle Pesto Scramble	18.5
<i>eggs* or seasoned tofu scrambled with asparagus, roasted leeks, spinach, nettle pesto & manchego, served with breakfast potatoes or cheesy grits</i>	
GLUTEN-FREE, AVAILABLE VEGAN, NUT-FREE & SESAME-FREE	
Rancho Colorado Scramble	18.5
<i>eggs* or seasoned tofu with slow cooked pinto beans, tomatillos, fresh chilis & sweet corn, topped with cotija cheese & corn tortilla strips, served with breakfast potatoes or cheesy grits</i>	
GLUTEN-FREE, NUT-FREE, AVAILABLE VEGAN & SESAME-FREE	
Breakfast Platter	18
<i>eggs* or seasoned tofu & garlicky greens, served with breakfast potatoes or cheesy grits</i>	
GLUTEN FREE, NUT-FREE, AVAILABLE VEGAN & SESAME-FREE	
Biscuits & Gravy	10/17
<i>housemade mushroom country gravy served over either vegan rosemary biscuits or buttermilk biscuits (add a side of eggs* or seasoned tofu for \$6)</i>	
SESAME-FREE, CONTAINS NUTS, AVAILABLE VEGAN	
Southern Platter	19
<i>eggs* or seasoned tofu, garlicky greens & either a vegan rosemary biscuit or a buttermilk biscuit, topped with mushroom country gravy</i>	
CONTAINS NUTS, AVAILABLE VEGAN & SESAME-FREE	
Roasted Pepper & Portobello Frittata	18
<i>baked eggs with roasted red & green bell peppers, portobello mushrooms, mozzarella & smoked cheddar, topped with pickled mustard seeds, served with breakfast potatoes or cheesy grits</i>	
GLUTEN-FREE, NUT-FREE, SESAME-FREE	

Citrus Pancakes	17
<i>buttermilk pancakes with mandarin-kumquat compote, blood orange coulis, whipped honey mascarpone & candied hazelnuts</i>	
SESAME-FREE, AVAILABLE NUT-FREE	
Roasted Potato & Scallion Belgian Waffle	17
<i>roasted potato & scallion belgian waffle, herb butter, hot agave & lime crème fraîche</i>	
VEGAN, GLUTEN-FREE, NUT-FREE, SESAME-FREE	
Beet Reuben Tartine	18
<i>toasted flora bakehouse rye with roasted marinated beets, sauerkraut & house made thousand island dressing, served with house salad (add fried egg* for \$3)</i>	
SESAME-FREE, AVAILABLE VEGAN, GLUTEN-FREE & NUT-FREE	
Harissa Carrot Hummus Tartine	18
<i>toasted flora bakehouse sourdough with harissa carrot hummus, roasted romanesco, feta & spiced sunflower seeds, served with house salad (add fried egg* for \$3)</i>	
AVAILABLE VEGAN, GLUTEN-FREE & NUT-FREE	
Italian Black Bean Burger	21
<i>grilled house made black bean-almond burger, mozzarella, sun dried tomato jam, basil-walnut aioli, balsamic vinaigrette and arugula on a potato roll, served with yam fries (sub house salad or kale caesar for \$2/add avocado for \$1.5)</i>	
CONTAINS NUTS, AVAILABLE VEGAN, GLUTEN-FREE	
House Salad	9/16
<i>little gem & red oak lettuces, mizuna, fresh herbs, manchego, sherry-miso vinaigrette</i>	
GLUTEN-FREE, NUT-FREE, SESAME-FREE, AVAILABLE VEGAN	
Kale Caesar Salad	9/16
<i>baby kale in a housemade caesar dressing, herbed croutons, parmesan & crispy capers</i>	
SESAME-FREE, AVAILABLE VEGAN, GLUTEN FREE, & NUT-FREE	

Featured Local Farms

hayton farms, collins family orchards, alvarez farms, martin family orchards, foraged & found

Always In Partnership With Our Sibling Bakery

the flora bakehouse

*eggs are cooked to order; consuming raw or undercooked eggs may increase your risk of food borne illness

please inform your server of food allergies & dietary restrictions before ordering, our food is prepared in kitchens that contain dairy, gluten, nuts & soy